

Sour Dough Discard Brownies.

Ingredients

- 141g Butter
- 113g Semi-Sweet Chocolate Chips
- 50g Cocoa Powder
- 300g Sugar
- 2 Large Eggs (Room Temperature)
- 110g Sourdough Discard
- 2 tsp Vanilla Extract
- 83g All Purpose Flour
- ½ tsp Salt

Instructions

1. Preheat oven to 350 Degrees and Line a 9x11 baking sheet with parchment paper.
2. Combine the Butter and Chocolate Chips and heat in the microwave in 25 Second intervals, stirring well in between, until the Butter and Chocolate Chips are melted and mixture is smooth. Immediately add the Cocoa powder and stir well.
3. In a separate bowl combine the room temperature Eggs and Sugar. Mix on high in a stand mixer for 1-2 minutes.
4. Add the Sourdough Discard and Vanilla and mix well.
5. Drizzle melted chocolate mixture into the egg mixture and combine.
6. Add the Flour and salt and mix until well combined.
7. Spread evenly into prepared baking pan and bake in center rack for 50 minutes.
8. Allow Brownies to cool completely before cutting.

Tips for Perfect Pancakes

- When ready the Brownies should have a Cracked and Shiney look on top
- Do not trust a toothpick test as these brownies are supposed to be gooey when finished. The toothpick will never come out clean.
- If it does, they are over cooked.
- After cooling store in a Tupperware or bread box.

Enjoy!

Pair with a Cold Glass of Milk and Enjoy! =)